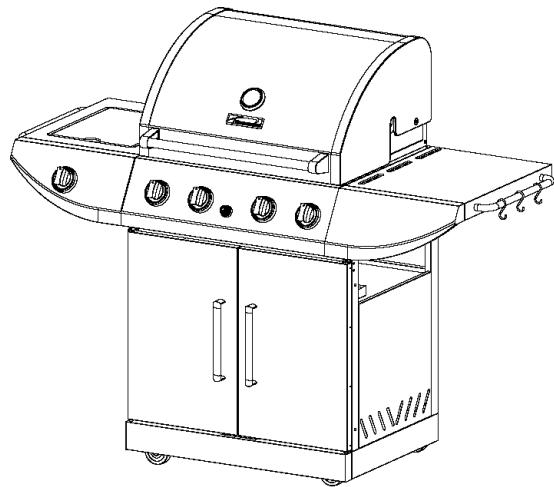


Use & Care Guide



Liquid Propane Gas (LPG) Grill
Kenmore Model Number: 119.16311800
Kmart Item Number: 640-784047-110



- Safety
- Assembly
- Use and Care
- Cooking Guide
- Español, Pg. 30
- Parts and Service

Customer Support Center:

Call us first if you have any problem with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit. Please call before returning to the store.

1-800-933-0527

8:30am-5:00pm CST, Mon thru Friday

IMPORTANT:

- **Note to Assembler/Installer :**
Leave this guide with the consumer.
- **Note to Consumer :**
Keep this guide for future reference.
- **Record Your Serial Number :** _____
(See silver CSA plate inside of right door)
- **Date of Purchase :** _____
- **Attach Your Sales Receipt Here :**



WARNING



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Read this entire guide before using your grill to ensure the grill is properly assembled, installed and maintained, whether it was assembled by you or someone else.
- **Use your grill at least 2 feet away from any wall or surface.** Use your grill at least 2 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.
- Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

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Warranty

Kenmore 1-Year Full Warranty

If this grill fails due to a defect in material or workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair (or replacement if repair proves impossible).

Limited Warranty on Selected Grill Parts

From the date of purchase for the time periods listed below, the following specific grill parts will be replaced free of charge if they rust through. After the first year from the date of purchase you must pay the labor cost to have them installed.

- Stainless Burners 10 Years
- Stainless Parts 3 Years
- Painted Parts 2 Years
- Cooking Grids 2 Years
- Heat Diffuser 2 Years

All warranty coverage excludes igniter batteries and grill part paint loss or surface rusting, which are either expendable parts that can wear out from normal use in less than a year, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

**Sears, Roebuck and Co.,
Hoffman Estates, IL**



DANGER



IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING



- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

General Safety

- NEVER use your gas grill in a building, garage, porch, shed, breezeway or any other enclosed area.
- NEVER obstruct the flow of ventilation air around your gas grill cabinet.
- DO NOT leave children and pets unattended in the area when the grill is in operation.
- ENSURE the grill is on a level surface when in operation and the locking casters are locked. Push down on locking levers so that wheels don't move.
- NEVER attach an unregulated gas line to this appliance.

Pre-Assembly Instructions For Your Safety



WARNING



- DO NOT light this grill without first reading the Lighting Instructions.
- DO NOT light this grill without checking the burner tubes for blockage that could have occurred during shipment. See the Cleaning and Maintenance Instructions.



WARNING



- DO NOT use any type of charcoal in this grill.
- DO NOT operate the main burners and back burner at the same time. (If Equipped)
- ALWAYS inspect the grease tray before each use. Remove and clean as necessary.



WARNING



This outdoor cooking gas appliance is not intended to be installed in or on boats or recreational vehicles.



WARNING



Liquid Propane Gas (LPG) grills must be used with the liquid propane gas regulator assembly supplied. Natural Gas grills must be used with natural gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous. ALWAYS keep the gas hose assembly away from any heated surface and dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear, or other damage. Do not use the gas grill if the hose appears damaged. Call Sears at 1-800-4-MY-HOME® (1-800-469-4663) for a Kenmore replacement gas hose assembly.

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA B149.1, Natural Gas and Propane Installation Code, or Propane Storage and Handling Code, B149.2.

Electrical Grounding

All electrical accessories (such as a rotisserie or light) must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical cords away from hot surfaces.

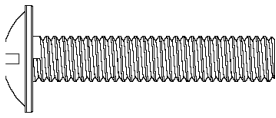
PRE-ASSEMBLY

- Tools required for assembly include:
 - Protective work gloves and eyewear
 - Phillips head screwdriver (included in hardware pack)
- Two people will be necessary to assemble the larger parts of the grill.
- Lay a cardboard sheet on the floor and use as a work surface to protect floor and grill parts from scratches.
- Once all parts are removed and unpacked, use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not assemble or operate your grill if something appears damaged. If you have damaged or missing parts, or questions during assembly, call **1-800-933-0527** 8:30am-5:00pm CST, Monday through Friday.

Hardware Pack Parts List for Model 119.16311800

PART#	PART DESCRIPTION	QTY	PURPOSE OF PART
SB0064	Phillips Head Bolt,M6x35mm	4PCS	Attaches Cabinet Front Crossbar
SB0027	Phillips Head Bolt,M6x16mm	24PCS	Install Casters, Attaches Firebox Assembly, Side Burner Assembly and Side Shelf Assembly
FE0105	M6x1.0T Plastic Washer	4PCS	Attach the Firebox Assembly to the Cabinet Assembly
SB0005	Lock Washer, M6	8PCS	There are 8 Washers used with some Phillips head bolts
SB0085	Phillips Head Bolt,M4x8mm	22PCS	Attaches the Door Top Brackets to the Cabinet Assembly, Attaches Side Burner Control Panel, Side Shelf Assembly, Side Burner Valve, Cabinet Door Stop
SB0016	Lock Washer,M4	14PCS	There are 14 Washers used with most Phillips head bolts
SE0123D-002	"S"-Hook	3PCS	Utensil Hooks
B06W1B-6-C7	Cabinet Door Stop	1PC	Secures Cabinet Door in closed Position
SE0007	Battery Size AA	1PC	For the Electronic Igniter
FE0014N	Phillips Head Screwdriver	1PC	To Screw All the Bolts
SE9049D-001	Cotter Pin	2PCS	Attaches Grease Cup Bracket Support to Grease Tray
B06W1B-6-C5	Door Top Brackets (L/R)	2PCS	Attaches to Cabinet to support the Door Pins
SB0114	Washer M4	4PCS	There are 4 Washers used with Towel Bar Phillips head bolts

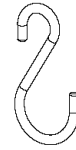
Hardware Pack Diagram for Model 119.16311800



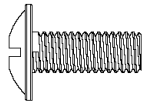
Phillips Head Bolt M6x35mm
Qty: 4
Part # SB0064



Plastic Washer M6x1.0T
Qty: 4
Part # FE0105



"S"- Hook
Qty: 3
Part # SE0123D-002



Phillips Head Bolt M6x16mm
Qty: 24
Part# SB0027



Lock Washer M6
Qty: 8
Part # SB0005



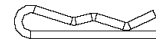
Battery Size: AA
Qty: 1
Part # SE0007



Phillips Head Bolt M4x8mm
Qty: 22
Part # SB0085



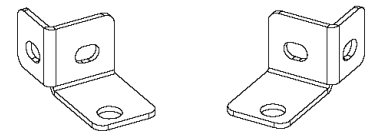
Lock Washer M4
Qty: 14
Part # SB0016



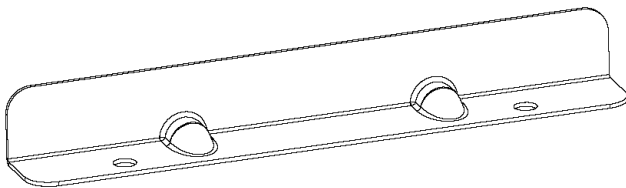
Cotter Pin
Qty: 2
Part # SE9049D-001



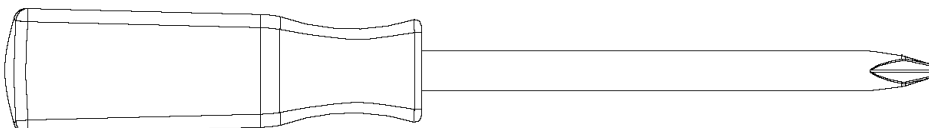
Washer M4
Qty: 4
Part # SB0114



Door Top Brackets (L/R)
Qty: 2
Part# B06W1B-6-C5

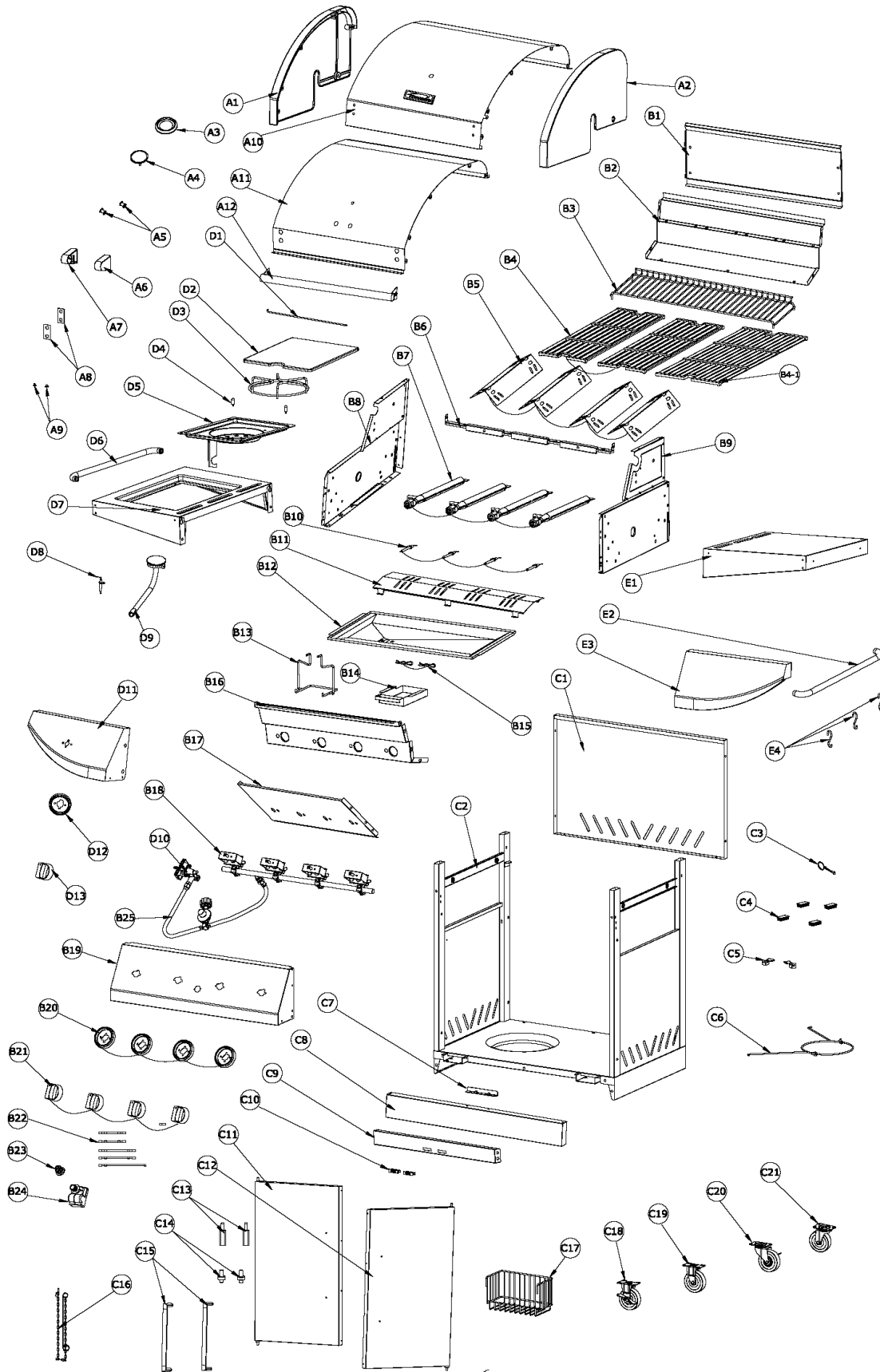


Cabinet Door Stop
Qty: 1
Part# B06W1B-6-C7



Phillips Head Screwdriver
Qty: 1
Part # FE0014N

Parts Diagram for Model 119.16311800



Parts List for Model 119.16311800

KEY	DESCRIPTION	PART#	QTY
A	Hood Assembly		
A1	Hood Left Side Panel	CA0044-L	1
A2	Hood Right Side Panel	CA0044-R	1
A3	Thermometer Seat	CA0045D-002	1
A4	Thermometer	SE0076	1
A5	Hood Bolt	B06W1B-6-A5	2
A6	Hood Handle Seat - Right	B06W1B-6-A6	1
A7	Hood Handle Seat- Left	B06W1B-6-A7	1
A8	Hood Handle Heat Insulator	FE0010	2
A9	Silicon Stopper	FE0001M	4
A10	Hood Outer Panel	B06W1B-6-A10	1
A11	Hood Inner Panel	B06W1B-6-A11	1
A12	Hood Handle	B06W1B-6-A12	1
B	Firebox Assembly		
B1	Firebox Rear Upper Panel	B06W1B-6-B1	1
B2	Firebox Back Shield Panel	B06W1B-6-B2	1
B3	Warming Rack	SE0146	1
B4	Cooking Grate-7.6" wide	CI0022	2
B4-1	Cooking Grate-9.6" wide	CI0023	1
B5	Heat Diffuser	SA0619	4
B6	Main Burner Bracket	B06W1B-6-B6	1
B7	Main Burner	B06W1B-6-B7	4
B8	Firebox Left Side Panel	B06W1B-6-B8	1
B9	Firebox Right Side Panel	B06W1B-6-B9	1
B10	Main Burner Electrode	B06W1B-6-B10	4
B11	Firebox Bottom Panel	B06W1B-6-B11	1
B12	Grease Tray	SA0618-3	1
B13	Grease Cup Bracket	SE0147	1
B14	Grease Cup	SA0375	1
B15	Cotter Pin	SE9049D-001	2
B16	Firebox Front Panel	B06W1B-6-B16	1
B17	Firebox Front Heat Shield	B06W1B-6-B17	1

Parts List for Model 119.16311800

KEY	DESCRIPTION	PART#	QTY
B18	Gas Manifold Assembly	SC0045	1
B19	Main Burner Control Panel	B06W1B-6-B19	1
B20	Control Knob Seat	B06W1B-6-B20	4
B21	Control Knob	FE0090D-001	4
B22	Electronic Igniter Wire Set	B06W1B-6-B22	5
B23	Electronic Igniter Button	SE0131- A	1
B24	Electronic Igniter	SE0078	1
B25	Regulator and Hose Assembly	SE0148	1
C	Cabinet Assembly		
C1	Cabinet Rear Panel	B06W1B-6-C1	1
C2	Cabinet Assembly	B06W1B-6-C2	1
C3	Regulator and Hose Support Ring	B06W1B-6-C3	1
C4	Leg Caps	FE0093	4
C5	Door Top Bracket Set	B06W1B-6-C5	2
C6	Cylinder Support Ring	SE0085D-002	1
C7	Cabinet Door Stop	B06W1B-6-C7	1
C8	Cabinet Toe Plate	B06W1B-6-C8	1
C9	Cabinet Front Crossbar	B06W1B-6-C9	1
C10	Magnetic Door Stop	SE0150	2
C11	Left Door	B06W1B-6-C11	1
C12	Right Door	B06W1B-6-C12	1
C13	Door Spring Pin	SE0149	2
C14	Door Pin	B06W1B-6-C14	2
C15	Cabinet Door Handle	B06W1B-6-C15	2
C16	Manual Igniter Stick	SE0108D-001	1
C17	Condiment Basket	SE9027	1
C18	Locking Standard Caster	B06W1B-6-C18	1
C19	Standard Caster	B06W1B-6-C19	1
C20	Locking Swivel Caster	B06W1B-6-C20	1
C21	Swivel Caster	B06W1B-6-C21	1
D	Side Burner Assembly		
D1	Side Burner Cover Pin	B06W1B-6-D1	1
D2	Side Burner Cover	SA0390	1

Parts List for Model 119.16311800

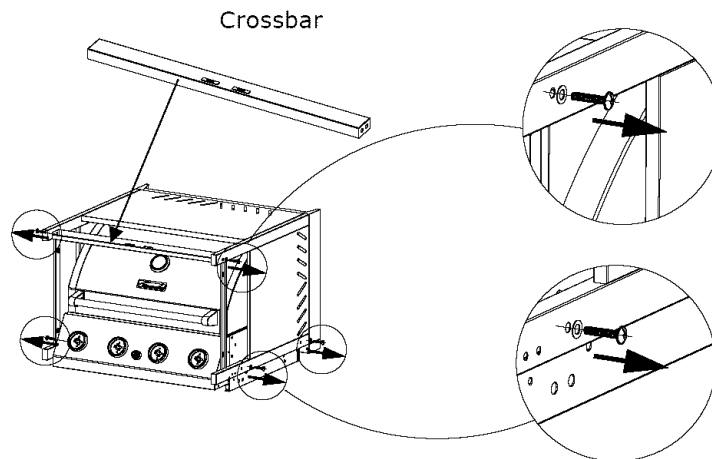
KEY	DESCRIPTION	PART#	QTY
D3	Side Burner Rack	SE0084	1
D4	Side Burner Stopper	SB0045D-001	2
D5	Side Burner Inner Frame	B06W1B-6-D5	1
D6	Towel Bar Handle	B06W1B-6-D6	1
D7	Side Burner Outer Frame Assembly	B06W1B-6-D7	1
D8	Side Burner Electrode	B06W1B-6-D8	1
D9	Side Burner	B06W1B-6-D9	1
D10	Side Burner Valve	B06W1B-6-D10	1
D11	Side Burner Control Panel	B06W1B-6-D11	1
D12	Control Knob Seat	B06W1B-6-B20	1
D13	Control Knob	FE0090D-001	1
E	Side Shelf Assembly		
E1	Side Shelf Frame Assembly	B06W1B-6-E1	1
E2	Towel Bar Handle	B06W1B-6-D6	1
E3	Side Shelf Control Panel	B06W1B-6-E3	1
E4	"S" Hooks	SE0123D-002	3

Assembly Instruction

1

Remove Firebox from Cabinet

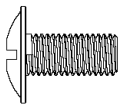
- Unscrew and discard the 6 Phillips Head Bolts and Washers from the corner holes of the cabinet. Remove the crossbar.
- Carefully lift the cabinet up from the firebox and set on cardboard. Remove all foam packing from cabinet.
- Cut fastening straps on lid handle. Raise lid and remove and unpack parts inside firebox.



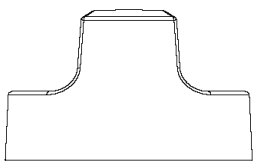
2

Install Control Knobs and Casters

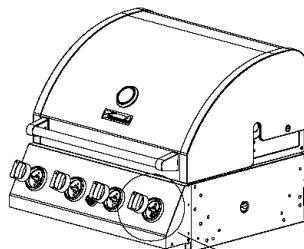
- Push the Control Knobs onto the valve stems. See Inset 1
- Place the Cabinet Assembly upside down and using 16 Phillips Head Bolts (M6x16mm) attach the 4 Casters to the Cabinet Assembly bottom. Use care to install each Caster into the correct position. See Inset 2



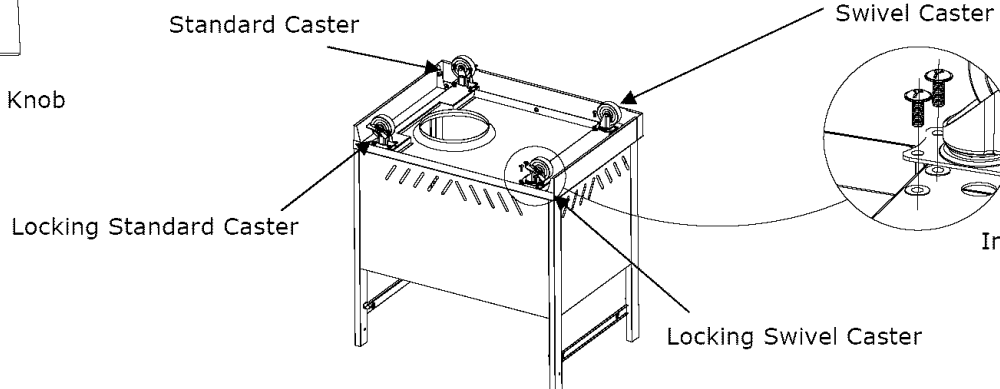
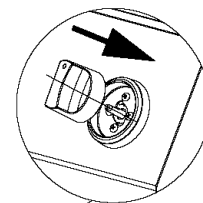
Phillips Head Bolt M6x16mm
Qty: 16



Main Burner Control Knob
Qty: 4



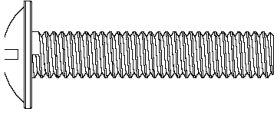
Inset 1



3

Install Cabinet Front Crossbar and Door Top Brackets

- Attach the Cabinet Front Crossbar to the Cabinet using 4 Phillips Head Bolts (M6x35mm) and 4 Lock Washers (M6).
- Attach the Door Top Brackets labeled L and R to the Cabinet using 4 Phillips Head Bolts (M4x8mm).



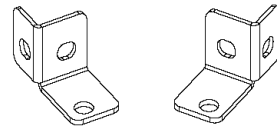
Phillips Head Bolt: M6x35mm
Qty: 4



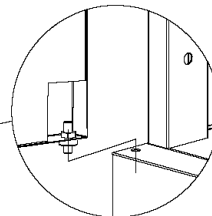
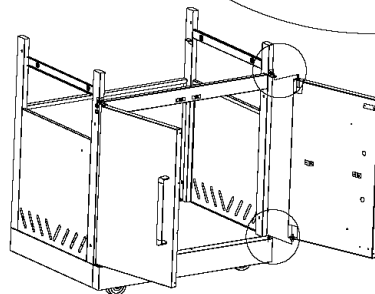
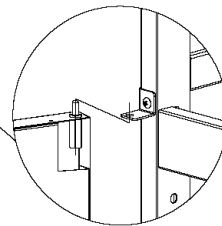
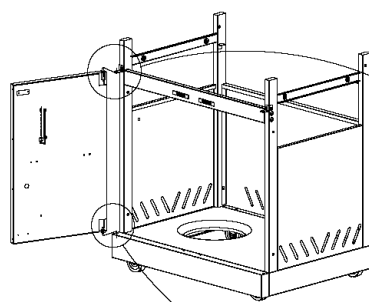
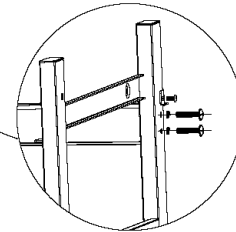
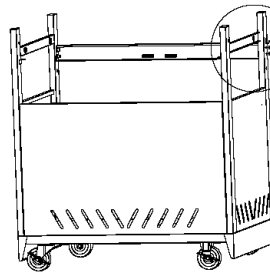
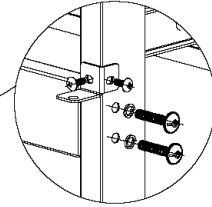
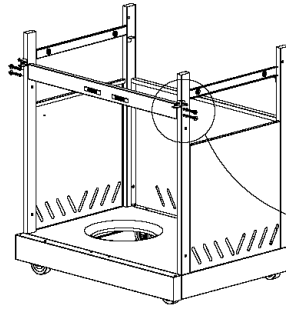
Phillips Head Bolt M4x8mm
Qty: 4



Lock Washer M6
Qty: 4



Door Top Brackets (L/R)
Qty: 2



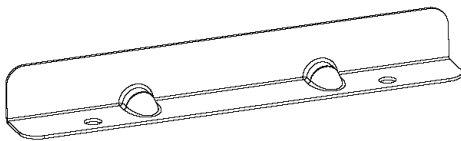
5

Hang Condiment Basket and attach Cabinet Door Stop

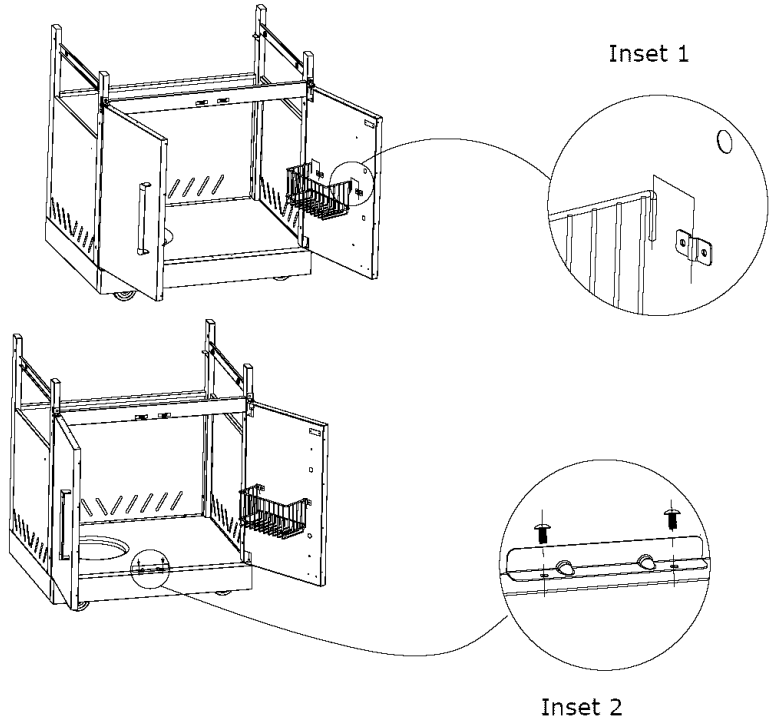
- Hang Condiment Basket on the inside of cabinet Right Door. See Inset 1.
- Attach the Cabinet Door Stop to the front of cabinet bottom using 2 Phillips Head Bolts (M4x8mm), See Inset 2.



Phillips Head Bolt M4x8mm
Qty: 2



Cabinet Door Stop
Qty: 1

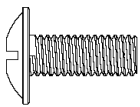


6

Attach Firebox to Cabinet

- Place the firebox onto the cabinet frame with regulator hose and side burner ignition wire hanging inside of the cabinet. We recommend using 2 people to lift the firebox.
- Line up the holes and attach the firebox to the cabinet frame using 4 Phillips Head Bolts (M6x16mm) and 4 Washers (M6x1.0T).

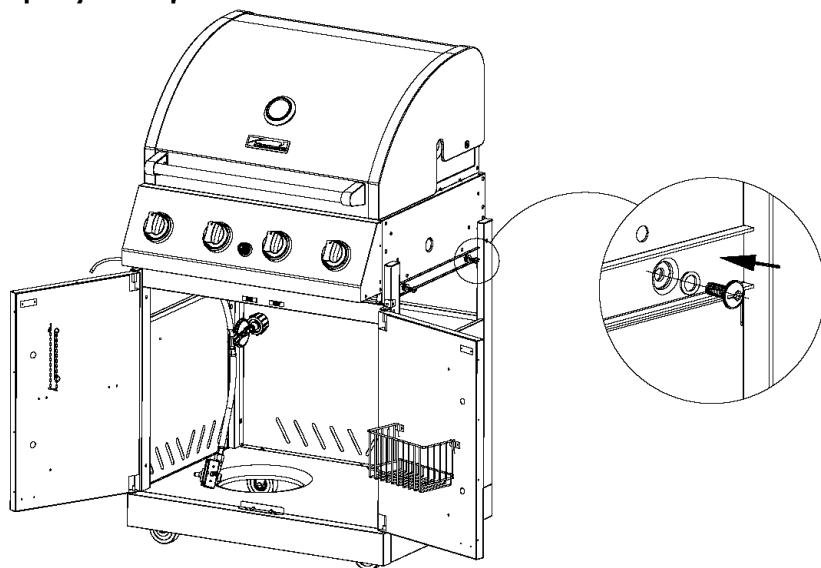
Hint: You may need to slide the Firebox Assembly forward, backward, or lift slightly for the bolt holes to properly line up.



Phillips Head Bolt M6x16mm
Qty: 4



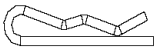
Plastic Washer M6x1.0T
Qty: 4



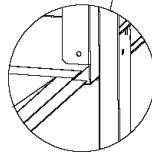
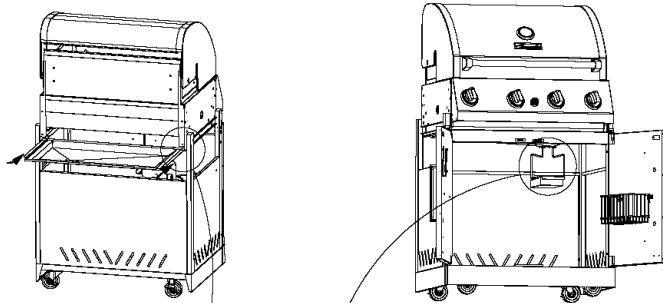
7

Install Grease Tray, Grease Cup Bracket and Grease Cup

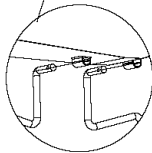
- Insert the Grease Tray along two sides of the firebox from the back underneath the firebox. See Inset 1.
- Attach the Grease Cup Bracket to the bottom of the Grease Tray using 2 Cotter Pins as shown. The Cotter Pins in the bracket are towards the front of the grill. See Insets 2 and 3.
- Install the Grease Cup into the Grease Cup Bracket, inserting it from the front of the cabinet. See Inset 4.



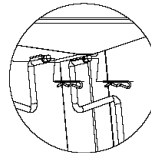
Cotter Pin
Qty: 2



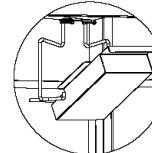
Inset 1



Inset 2



Inset 3



Inset 4

8

Install Towel Bar Handles, Utensil Hooks, Side Panels

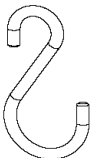
- Use 2 Phillips Head Bolts (M4X8mm), 2 Lock Washers (M4), and 2 Washers (M4) to attach a Towel Bar to the side burner frame. Use 3 Phillips Head Bolts (M4X8mm) and 3 Lock Washers (M4) to attach the Side Burner Control Panel to the side burner frame. See Insets 1 and 2.
- Slide 3 Utensil Hooks onto the second Towel Bar and use 2 Phillips Head Bolts (M4X8mm) and 2 Lock Washers (M4) and 2 Washers (M4) to attach the Towel Bar to the side shelf. Use 3 Phillips Head Bolts (M4x8mm) and 3 Lock Washers (M4) to attach the Side Shelf Front Panel to the side shelf frame. See Insets 3, 4 and 5.



Phillips Head Bolt M4x8mm
Qty: 10



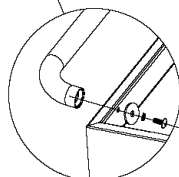
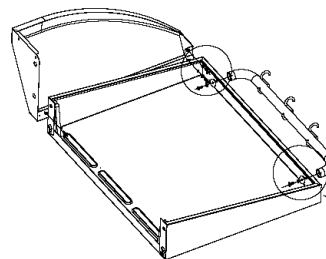
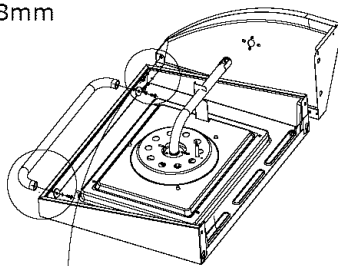
Lock Washer: M4
Qty: 10



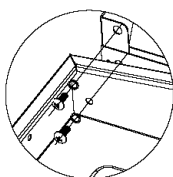
"S"- Hook
Qty: 3



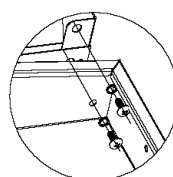
Washer M4
Qty: 4



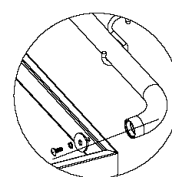
Inset 1



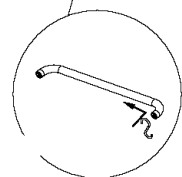
Inset 2



Inset 5



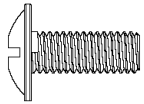
Inset 4



Inset 3

9**Install Side Burner Frame to Firebox**

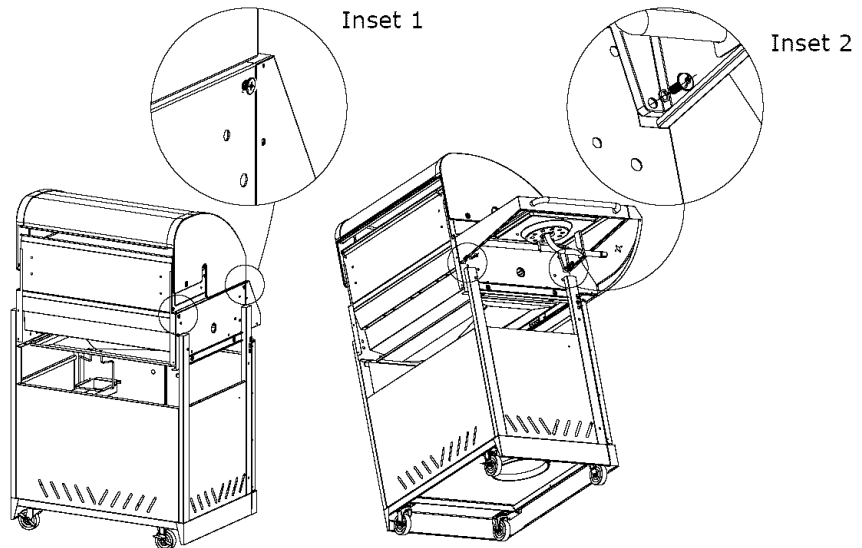
- Unscrew the 2 Phillips Head bolts 1/4" from the upper left and right corner holes in the left side of the firebox as shown in Inset 1. The bolts extending out of the firebox sides are to attach the side burner frame.
- Slide the upper holes of the side burner frame over the heads of the 2 Phillips Head Bolts and drop down.
- Use 2 Phillips Head Bolts (M6x16mm) and 2 Lock Washers (M6) to attach the lower holes in the side burner frame to the firebox as shown in Inset 2. Tighten the upper bolts after the 2 lower bolts are tight.



Phillips Head Bolt M6x16mm
Qty: 2



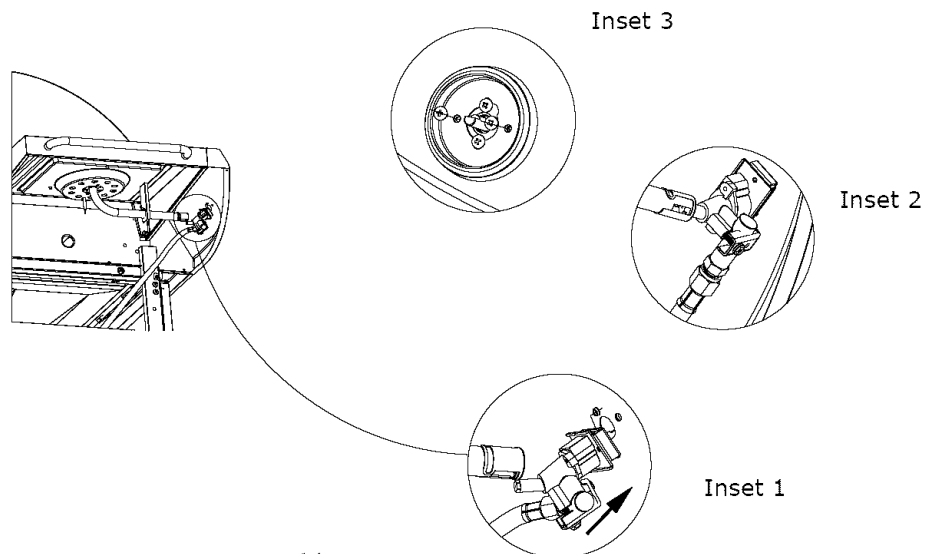
Lock Washer M6
Qty: 2

**10****Install Side Burner Valve**

- Detach side burner ignition wire from the regulator hose if they are taped together.
- Insert the side burner valve stem up through the hole in the Side Burner Control Panel. See Inset 1.
- Center the side burner valve in the side burner tube. See Inset 2.
- Secure the Side Burner Valve Stem to the Side Burner Control Panel using 2 Phillips Head Bolts (M4x8mm). See Inset 3.



Phillips Head Bolt M4x8mm
Qty: 2



11

Attach Side Burner Control Panel to Main Control Panel

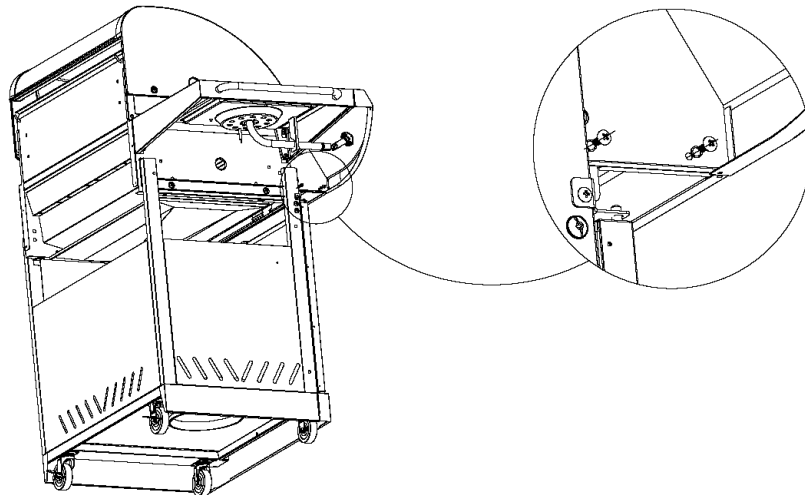
- Use 2 Phillips Head Bolts (M4x8mm) and 2 Lock Washers (M4) to attach the Side Burner Control Panel to the firebox as shown.



Phillips Head Bolt M4x8mm
Qty: 2



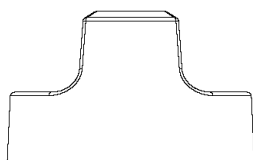
Lock Washer: M4
Qty: 2



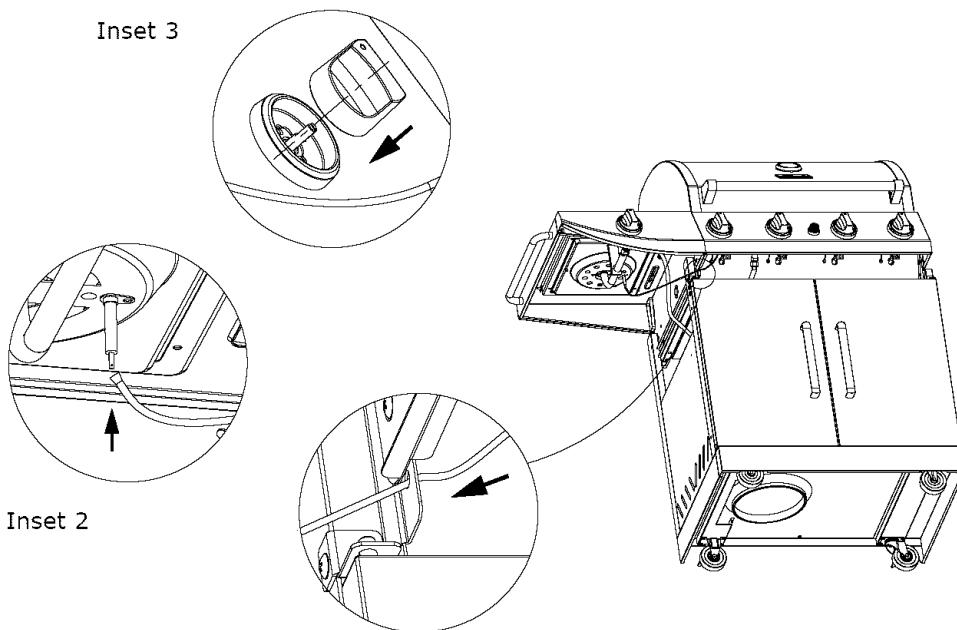
12

Attach Side Burner Control Knob and Side Burner Ignition Wire

- Slide the side burner ignition wire through the hole located in the lower left front corner of the Firebox Assembly and over the side burner igniter connector. See Insets 1 and 2.
- Push the Control Knob onto the valve stem. See Inset 3.



Side Burner Control Knob
Qty: 1

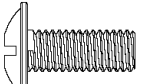


Inset 1

13

Install Side Shelf Frame to Firebox

- ❑ Unscrew the 2 Phillips Head bolts 1/4" from the upper left and right corner holes in the right side of the firebox as shown in Inset 1. The bolts extending out of the firebox sides are to attach the side shelf frame.
- ❑ Slide the upper holes of the side shelf frame over the heads of the 2 Phillips Head Bolts and drop down.
- ❑ Use 2 Phillips Head Bolts (M6x16mm) and 2 Washers (M6) to attach the lower holes in the side shelf frame to the firebox as shown in Inset 2. Tighten the upper bolts after the 2 lower bolts are tight.
- ❑ Use 2 Phillips Head Bolts (M4x8mm) and 2 Lock Washers (M4) to attach the lower holes in the Side Shelf Front Panel to the firebox. See Inset 3.



Phillips Head Bolt M6x16mm
Qty: 2



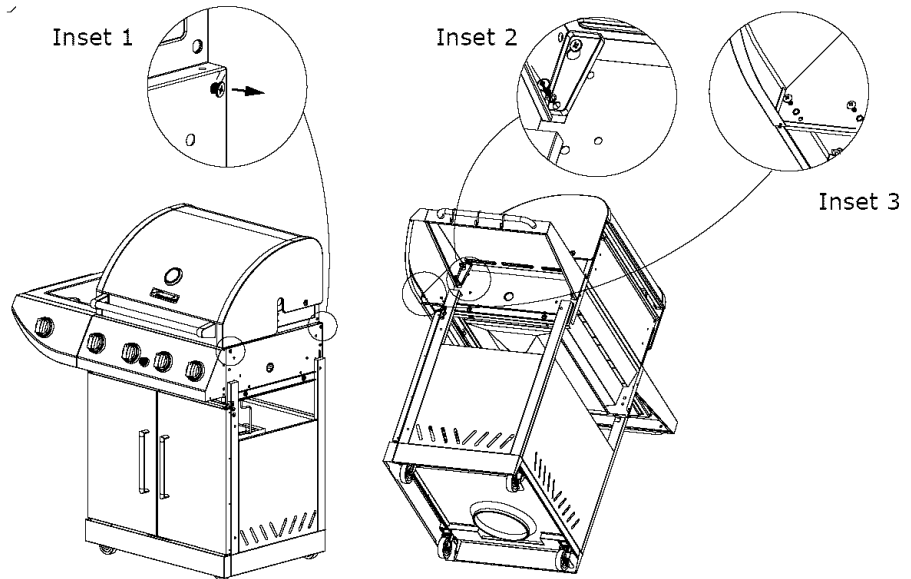
Lock Washer: M6
Qty: 2



Phillips Head Bolt M4x8mm
Qty: 2



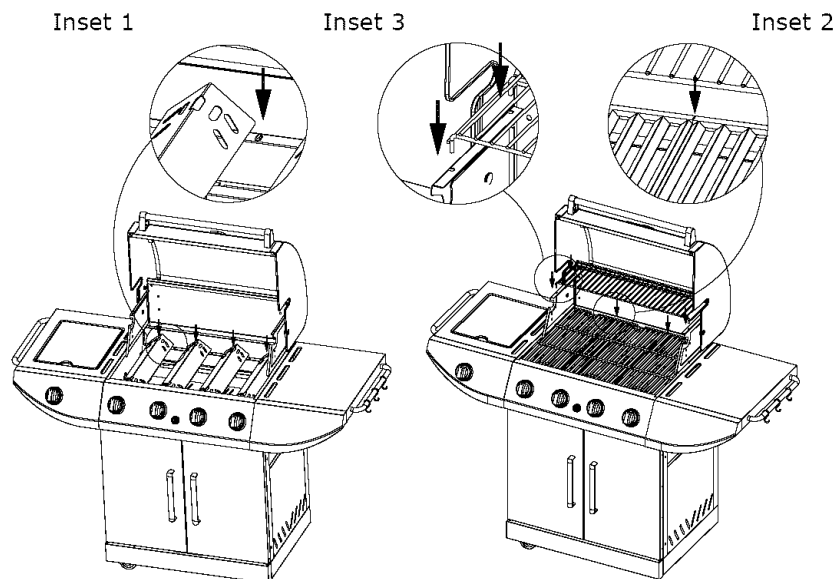
Lock Washer M4
Qty: 2



14

Install the Heat Diffuser, Cooking Grates, Warming Rack.

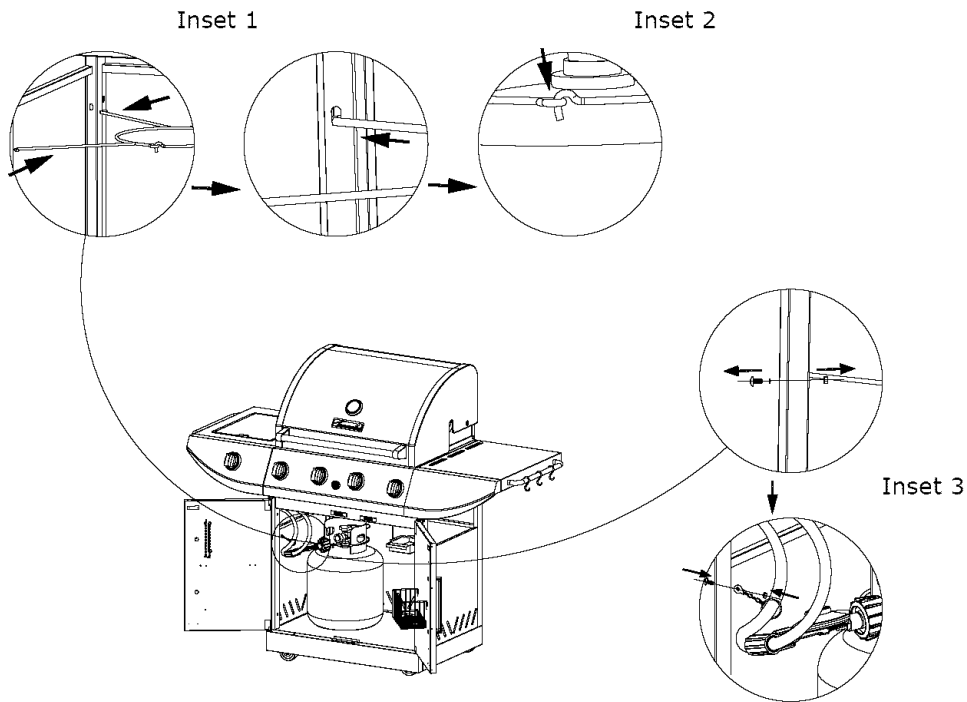
- ❑ Place the Heat Diffuser into the firebox between the ridges in the front and back panels. See Inset 1.
- ❑ Place the Cooking Grates into the firebox. The grate bottoms have a small knob on each corner. See Inset 2.
- ❑ Insert the Warming Rack into the holes of firebox side panels as shown. See Inset 3.



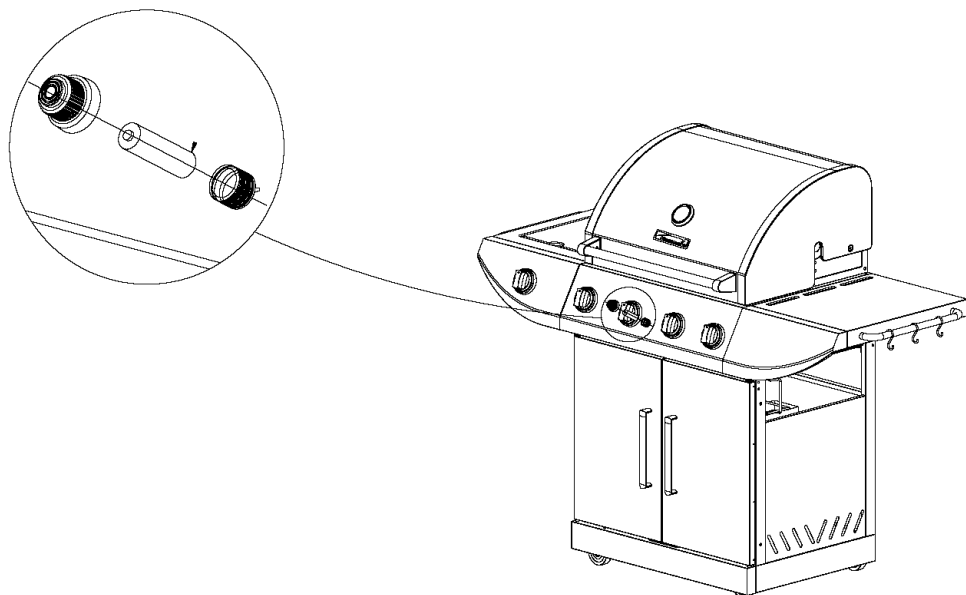
15**Place and Secure LP Cylinder into the Cabinet**

- Hook the ends of the Cylinder Support Ring into the two holes in the left front and rear legs. See Inset 1.
- Place the LP cylinder down into the tank support hole in the bottom of the cabinet. Ensure the valve faces to the front. Wrap the Cylinder Support Ring around the top of the tank and hook to secure the LP cylinder in place. See Inset 2.
- Unscrew the bolt and nut located on the front of the left side cabinet panel. Attach the regulator hose support ring, located on the regulator hose, to the left side cabinet panel using the same bolt and nut. See Inset 3.

Do Not Hook Up the LP Cylinder to the Regulator Assembly at this time.

**16****Install Battery**

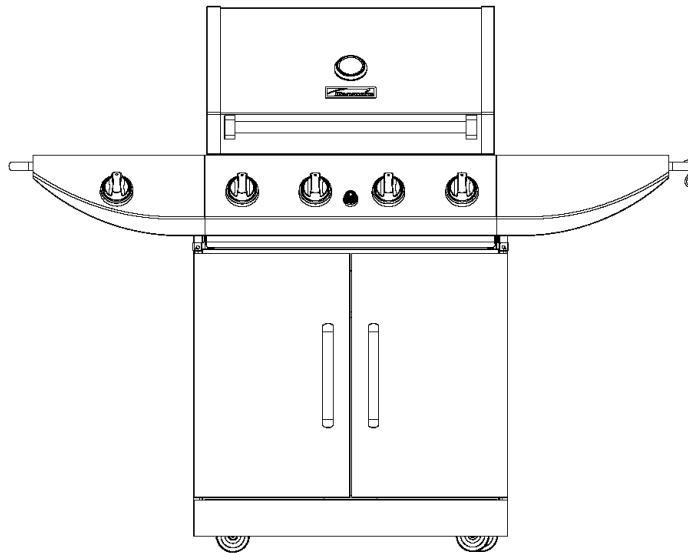
- Unscrew the electronic igniter cap. Place the "AA" Battery into the igniter with the positive (+) end up. Screw the electronic igniter cap back into place.



Battery (Size AA)
Qty: 1

17**Congratulations – Assembly is now complete!**

- Remove any additional labels or packing material from the grill except the CSA label. Be sure to clean all foam packing material out of all areas.
- Please proceed to and read the remaining sections of the Use & Care Guide prior to hooking up your LP cylinder or operating your grill.
- To transport grill, grasp Towel Bar Handle on the end of the side shelf for easier mobility.





LP Gas Tank Information



CORRECT LP GAS TANK USE

- LP gas grill models are designed for use with a standard 20lb. (9.1kg) Liquid Propane Gas (LP Gas) tank, which is not included with the grill. Never connect your gas grill to an LP gas tank that exceeds this capacity. A tank of approximately 12" (305mm) in diameter by 18-1/2" (472mm) high is the maximum size LP gas tank to use. You must use an "OPD" gas tank which offers a listed Overfill Prevention Device. This safety feature prevents tanks from being overfilled which can cause malfunction of the LP gas tank, regulator and grill.
- The LP gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O. T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP gas tank must have a shutoff valve terminating in a LP gas supply tank valve outlet that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must have a means for vapor withdrawal.
- The LP gas tank used must have a collar to protect the tank valve.
- **Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. **Replacement regulators and hose assemblies must be those specified by Sears.** See the Parts List. Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects. Always keep the LP gas tank in an upright position. Do not subject the LP gas tank to excessive heat.
- **Never** store an LP gas tank indoors. If you store your gas grill indoors, **always** disconnect the LP gas tank first and store it safely outside.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP gas tanks must not be stored in a building, garage, or any other enclosed area.
- The regulator and hose assembly can be seen after opening the door and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the grill again.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill. Do not allow children or pets to play near your grill.

- Use of alcohol or drugs may impair the ability to assemble and operate the appliance.
 - Keep a fire extinguisher readily accessible. In the event of an oil or grease fire, do not attempt to extinguish with water. Use a Type B extinguisher or smother with dirt, sand, or baking soda.
 - In the event of rain, cover the grill and turn off the burner and gas supply.
 - Use your grill on a level, stable surface and ensure the locking casters are locked before use.
 - Do not leave the grill unattended when in use.
 - Do not move the appliance when in use.
 - Allow the grill to cool before moving or storing.
 - Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and /or boats.

 **WARNING** 

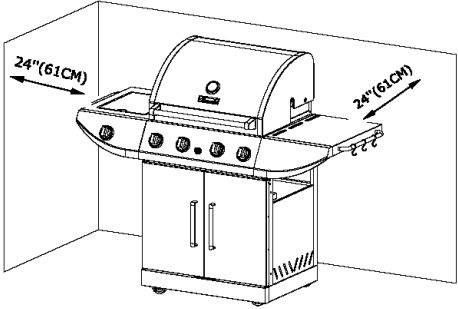
A. Do not store a spare LP gas tank under or near this appliance.
B. Never fill the tank beyond 80 percent full;
C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

 **WARNING** 

Use your grill at least 2 feet away from any wall or surface. Use your grill at least 2 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.

Never use your gas grill in a building, garage, porch, shed, breezeway, or any other enclosed area.

Never obstruct the flow of ventilation air around your gas grill housing.



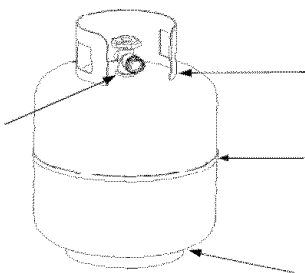
Notes about LP Gas Tank Exchange Programs

- Many retailers that sell grills offer you the option of replacing your empty LP gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature equipped tank as described in the LP gas tank section of this manual.
- Always keep new and exchanged LP gas tanks in an upright position during use, transit or storage.
- Leak test new and exchanged LP gas tanks BEFORE connecting one to your grill.

How to Leak Test your LP Gas Tank

For your safety:

- All leak tests must be repeated each time your LP gas tank is exchanged or refilled.
 - Do not smoke when checking for gas leaks.
 - Do not use an open flame to check for gas leaks.
 - Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
 - Do not use household cleaning agents as damage to gas assembly components can occur.
- Use a clean paintbrush and a 50/50 mild soap and water solution.
- Brush soapy solution onto the LP gas tank in the areas indicated by the arrows. See diagram.
- If growing bubbles appear do not use or move the LP Gas tank. Call an LP gas supplier or your fire department.



If growing bubbles appear do not use or move the LP Gas tank. Contact an LP gas Supplier or your fire department!

Regulator and LP Cylinder Connections



The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.

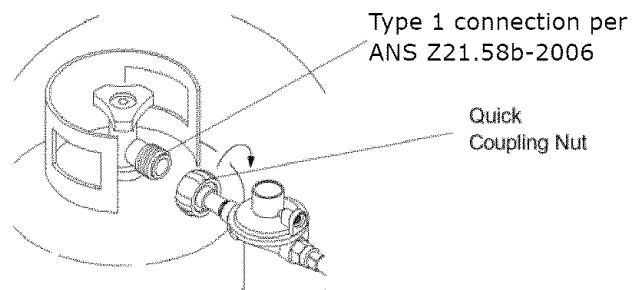
Regulator:

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 240 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder into the base cabinet shelf of the grill with the valve facing outward and secure with the cylinder support ring.
3. Be sure all burner controls are turned to the "OFF" position.
4. Remove the safety cap from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve.
6. Turn the black nut clockwise until it stops.

Hand Tighten Only. Do Not Use A Wrench.



CAUTION: When the appliance is not in use the gas must be turned off at the tank.

Flow Limiting Valves on LP Gas Tanks

Your LP gas tank is equipped with a flow limiting valve that will restrict the flow of gas due to a sudden change in pressure. This can often activate without your knowledge. You will notice among other things that your grill does not get as hot as it should, will take longer to heat up, or you may not be able to light all burners. If you notice any of the above, then you should reset the valve and clear your gas line.

To do this

1. Ensure the LP gas tank valve is OFF.
2. Disconnect the regulator from the LP gas tank.
3. Open all burner control knobs including the side burner to Hi at the same time.
4. Close all burner control knobs to OFF.
5. Let the LP gas tank stand for at least 10 minutes.
6. Reconnect the regulator assembly to the LP gas tank.
7. Slowly, meaning about 1/4 turn at a time, turn on the LP gas valve.
8. Follow the burner lighting procedures to light the burner farthest away from the gas source.
9. The flow limiting valve should now be reset.

This flow limiting valve is triggered by sudden changes in pressure. This can be caused by a leak, faulty connection of the regulator to the LP gas tank, turning on the LP gas tank valve too quickly, or turning the burners off by turning the LP gas tank valve off before turning the burner control knobs to off. Note: always turn off your burners using the burner control knobs first before turning the LP gas tank valve off.

Transportation and Storage

1. Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder of propane valve. Other types of caps or plugs may result in leakage.
2. Always transport your cylinder in an upright position.
3. Do not smoke when transporting your cylinder.

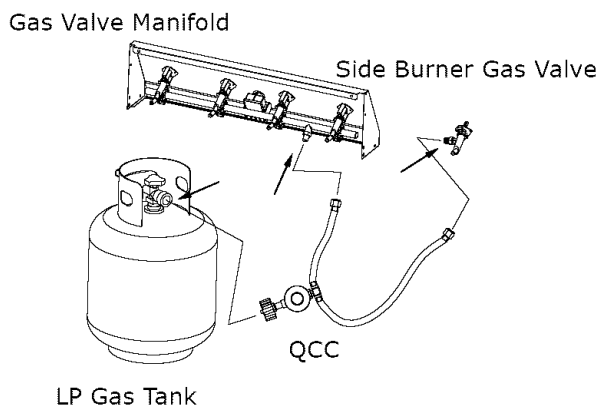
Check all connections for LP Gas Leaks



Never test for leaks with a flame. Prior to first use, at the beginning of each season or every time your LP Gas tank is changed you must check for gas leaks. Follow these three steps:

Make a soap solution by mixing one part liquid detergent and one part water

Turn the burner control knobs to the OFF position. Then turn the gas ON at the source.

Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



	WARNING	
<p>If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your grill and call 1-800-4-MY-HOME® or your gas supplier for repair assistance.</p>		

Disconnecting A Liquid Propane Gas (LPG) Tank From Your Grill

- Make sure the burner valves and LP gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP gas tank valve by turning the quick coupling nut counterclockwise

USE AND CARE INSTRUCTIONS

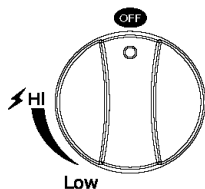
Grill Lighting Instructions

1. Before each use, check all hoses for cracks, nicks, cuts, or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with the Safety and Use and Care instructions in this manual. Do not smoke while lighting the grill or checking gas supply connections.
3. Be sure the LP gas tank has gas.
4. Open the grill lid.

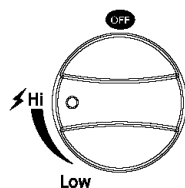


Failure to replace a faulty hose, secure gas supply connections, or to open the lid before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

5. Set control knobs to OFF and open the LP gas tank valve SLOWLY.

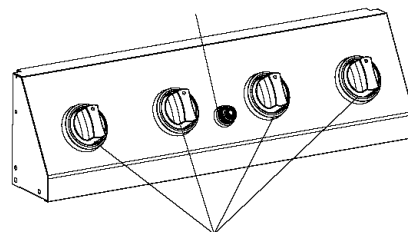


6. Push and turn any control knob to Hi.



7. Immediately press the electronic igniter button for 3-5 seconds to light the burner. You should hear a clicking sound which shows the electronic ignition is working. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear, and repeat the above procedure.
8. Once one burner is lit, the adjacent burner can be lit by turning its control knob to Hi.
9. When lit, turn the control knob to its desired Setting.

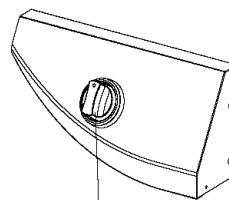
Electric Igniter



Main Burner

Side Burner Lighting Instructions

1. Follow steps 1 through 4 of the Grill Lighting Instructions.
2. Open the side burner cover.
3. Set control knobs to OFF and open the LP gas tank valve SLOWLY
4. Push and turn the control knob to "Hi".
5. Immediately press the electric igniter button for 3-5 seconds to light the burner. You should hear a clicking sound which shows the electronic ignition is working.
6. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear, and repeat the above procedure.

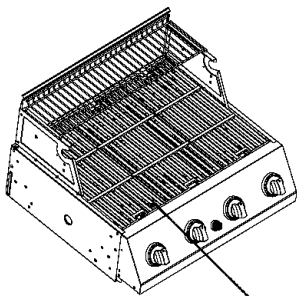


Side Burner

USE AND CARE INSTRUCTIONS

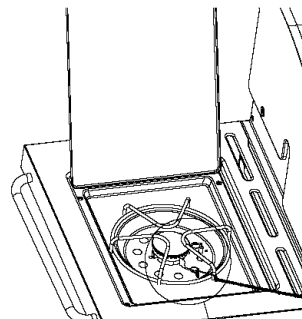
MANUALLY LIGHTING THE BURNERS WITH THE MATCH HOLDER

1. Open the lid.
2. Ensure all burners are in the "OFF" position.
3. Slowly turn on the gas at the LP cylinder valve if it is not already on.
4. Place a match in the match light stick. This is located inside the left cabinet door.
5. Use the stick to slide the lit match through the cooking grates and the front of the heat diffuser to the burner you wish to light.
6. Press and turn the burner control knob to "Hi". Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the control knob to the desired heat setting.



MANUALLY LIGHTING THE SIDE BURNER

1. Open the side burner cover.
2. Ensure the control knob is in the "OFF" position as well as any main burner not in use.
3. Slowly turn on the gas if it is not already on.
4. Strike the match, and place near the top of the burner.
5. Turn the control knob to "Hi"
6. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear, and try again.
7. When lit, turn the control knob to its desired setting.



WARNING



1. Do not use charcoal briquettes, lava rock, or any type of ceramic product in this grill.
2. Do not put a barbecue cover or other flammable material in the storage area of this grill.



WARNING



Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the lighting hole and burners when lighting your grill with a match.

USE AND CARE INSTRUCTIONS

Troubleshooting

If the grill fails to light:

1. Turn gas off at source and turn control knobs to "OFF". Wait at least 5 minutes for gas to clear, and then retry
 2. If your grill still fails to light, check the gas supply and connections. Ensure gas supply is turned on (turn counterclockwise), there is gas in the tank, and the regulator is properly seated in the tank valve.
 3. Repeat lighting procedure. If your grill still fails to light, turn the gas off at the source, turn the control knobs to "OFF", and check the following:
 4. Check that the end of each burner tube is properly located over each valve orifice.
- Obstruction in Gas Line
Correction: Detach regulator hose assembly. Do not smoke! Open all control knobs at the same time to "Hi". Close all burner control knobs to "OFF" and reattach the regulator hose assembly to the grill.
 - Plugged Orifice or Burner Tube Obstruction
Correction: Remove burners from grill and clean following the burner cleaning instructions later in this manual. Observe valve orifice to be sure there is no obstruction visible.
 - If an obstruction is suspected in Gas Valve or Manifold, call the Customer Support Center.
 - Misalignment of Igniter and Burner
Correction: Check for proper position of the electrode tip. The gap between the electrode tip and burner should be approximately 3/16 of an inch. Adjust if necessary. With the gas supply off and all control knobs set to "OFF" press the electric igniter button and check for the presence of a spark at the electrode.
 - Disconnected Electric Wires
Correction: Inspect the electric igniter (see Parts List) found behind the control panel. Connect loose electric wires to ignition assembly.
 - Weak AA Battery
Correction: Unscrew the igniter cap and replace the battery.



WARNING



Do not dispose of batteries in fire! Batteries may explode or leak.

- If the grill still does not light you may need to reset the flow limiting valve in your LP tank. **Note:** This procedure should be done every time a new LP gas tank is connected to your grill.

Follow the steps below to reset the flow limiting device.

- Turn LP gas tank valve "OFF".
- Disconnect the regulator assembly from LP Gas tank.
- Open all burner control knobs to "Hi" at the same time.
- Close all burner control knobs to "OFF"
- Let the LP Gas tank stand for at least 10 minutes.
- Reconnect the regulator assembly to the LP Gas tank.
- Slowly turn on the LP Gas tank valve.
- Follow the burner lighting procedures to light the burner farthest away from the gas source.



WARNING



Should a FLASHBACK fire occur in or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply (turn the LP tank valve clockwise) to the gas grill.
- Turn the control knobs to the "OFF" position.
- Open the grill lid.
- Put out any flame with a Class B Fire extinguisher
- Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions in this Operator's Manual.

Customer Support Center

Call 8:30 AM to 5:00 PM CST **1-800-933-0527** Monday through Friday.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in good operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is off and cool before cleaning, and always wear protective gloves when cleaning your grill

Cleaning The Cooking Grates

Wash your cooking grates in a mild soap and warm water solution. You can use a wash cloth, vegetable brush, or brass bristled brush.

Never use any type of steel bristled brush. Dry them when finished.

Cleaning the Heat Diffusers

Wash the heat diffusers periodically in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the heat diffusers thoroughly before you reinstall them into the firebox.

Cleaning the Grease Tray and Pan

To reduce the chance of fire, the grease tray and grease pan should be visually inspected before each grill use. Remove any grease and wash both with a mild soap and warm water solution.

Cleaning the Inside of the Grill Lid

Grease can have a tendency to build up on the inside of the grill lid and could drip onto the deck or patio when the lid is opened. Visually inspect the inside of the grill lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

Annual Cleaning of the Grill Interior

Burning-off excess food after every cookout will keep it ready for instant use. We recommend you periodically give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in good shape. Follow these steps:

1. Turn all burner valves to the "OFF" position.
2. Turn the LP gas tank valve to the "OFF" position.
3. Disconnect the regulator assembly from the gas tank. Inspect the hose for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
4. Remove and clean the cooking grates, heat diffusers, warming rack, burners, and grease tray.
5. Cover each gas valve orifice with aluminum foil.
6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from orifices and check each orifice for obstruction.
8. Replace the burners, ensuring the burners fit down over each valve orifice.

9. Check and clean each electrode tip. Adjust the spacing between the tips and the burner as necessary. The space between the electrode tip and burner should be approximately 3/16".
10. Replace the heat diffusers, grates, warming rack, and grease tray.
11. Reconnect the gas source and observe the burner flame for correct operation.

Cleaning Exterior Surfaces:

Cleaning Exterior Surfaces:



Wash with a mild dish soap and warm water solution. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

Cleaning Exterior Stainless Steel Surfaces:

Wash with a mild dish soap and warm water solution. Clean and polish with a stainless steel cleaner. There are many good quality stainless steel cleaners and polishes available. Follow the manufacturer's directions. Always polish in the direction of the lines. Do not allow dirt and grease to accumulate. Do not use steel wool as it will scratch the surface. Do not use abrasive cleaners and scrubbers.

CAUTION:

Heat, weathering, machine oils used in the manufacturing of stainless steel, and dirt can all cause exterior stainless steel surfaces to turn tan in color. In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so they will not come in contact with your grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your gas grill. They include, but are not limited to, pool chemicals (chlorine and bromine), lawn fertilizer, ice melting salts, sea or salt water, urine, bird droppings, and tree sap.

	WARNING	
<p>Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.</p> <p>Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.</p> <p>Do not obstruct the flow of air for combustion and ventilation.</p> <p>Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.</p>		

CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the burner tubes as follows periodically in summer and fall, wherever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all burner control knobs to the "OFF" position.
2. Turn the LP gas tank valve to the "OFF" position.
3. Disconnect the LP gas regulator assembly from the LP gas tank.
4. Remove the cooking grates, heat tents, and warming rack from the grill.
5. Remove the screw from the rear of each burner using a Phillips head screwdriver.
6. Carefully lift each burner up and away from the gas valve orifice.
7. Check and clean burner tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to FIGURE 1 and use one of these three cleaning methods:

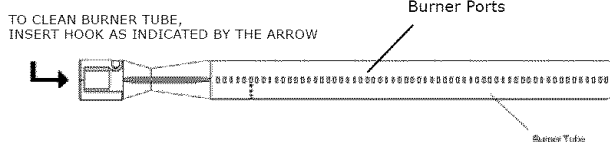
METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the burner tube and inside the burner several times to remove debris.



METHOD 2: Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.

METHOD 3: Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports. Always wear eye protection if using this method.

Figure 1



WARNING

Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill not heating evenly, not reaching temperature, or burners not igniting. In cases with severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can cause damage to your grill and/or personal injury.

IMMEDIATELY SHUT OFF THE FLOW OF GAS AT THE LP TANK OR NATURAL GAS VALVE SHOULD THIS HAPPEN. Wait for the grill to cool, and then clean all burners.

Regardless of the burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation, check to ensure that the gas valve orifices are correctly placed inside the ends of the burner tubes. Also check the position of your electrodes.
4. Never enlarge the burner ports during cleaning.

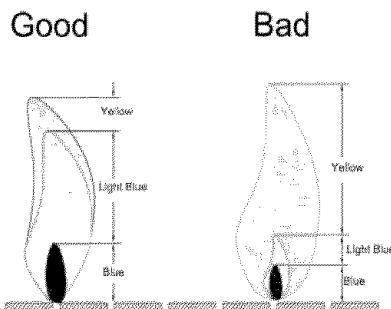
WARNING

For safe operation ensure the gas valve assembly orifice is inside the burner tube before using your grill. See figure. If the orifice is not inside the burner tube, lighting the burner may cause explosion and /or fire resulting in serious bodily injury and /or property damage.

Gas Valve Assembly Orifice Burner Tube

BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimum amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame as food deposits, oils, and fats can build up.



Cooking Instructions

Burn-Off

Some of the new parts of your grill could have residual oils. We recommend you ignite the burners, turn to "Hi", and lower the lid for 3 to 5 minutes to burn any oils off before grilling for the first time.

CAUTION: Operating your grill on the "Hi" setting for longer than five minutes may damage certain parts of your grill.

Preheating

To preheat, light your grill on "Hi", lower the lid, and follow this timetable: for high temperature cooking, preheat grill 3 to 5 minutes; for low temperature cooking, preheat grill 3 minutes. Preheating is not necessary to slow cook.

Cooking Temperature

High Setting: The "Hi" control knob setting should only be used to sear some meats, pre-heat your grill the first 3-5 minutes and for burning food residue off the grill for 3-5 minutes after cooking is complete. Never use the "Hi" setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking and rotisserie cooking, lean cuts of meat, chicken, and fish.

An Important Note About Cooking Temperature

The outside grilling area is not the controlled environment that your indoor kitchen is. Many variables can impact the cooking performance of your grill, including outside air temperature, wind, humidity, and altitude. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the grill in an area protected from wind. Monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time. Experimenting makes grilling more fun and interesting!

The middle and back primary cooking areas offer the highest heat for searing and grilling.

The warming rack offers medium heat for preparing breads and firm vegetables like potatoes and corn and keeping food warm.

The front primary cooking area offers less heat and is ideal for preparing delicate foods and also for keeping cooked foods warm.

Direct Cooking

The direct cooking method is used when food is placed directly over the lit grill burners. This method is ideal for searing, grilling, deep frying and whenever you want foods to have an open-flame barbecued taste. The lid can be open or closed depending on your preference.

Indirect Cooking

The indirect cooking method is used for most foods.

Do not place the food directly over a burner to use this method. Instead, the food should be placed on the left or right side of your grill with the burner lit on the opposite side or in the center with the center burners off. Indirect cooking must be done with the lid down.

Prepare Cooking Grates for Grilling

Greasing the cooking surface will help keep foods from sticking and reduce the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each cooking grate. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Flare-Ups

The fats and juices dripping from grilled food can cause flare-ups. Flare-ups work to color and flavor your foods, so some flare-ups are preferred. Too many can work against you though. Reduce flare-ups by trimming away excess fat, using the indirect method of grilling, and grilling using lower temperatures.

Using the Back Burner (If Equipped)

The back burner is used when cooking with a rotisserie, which is sold separately. Please follow the points below when using the back burner.

1. Always remove the warming rack.
2. Do not use the main burners when the back burner is in use.
3. Use an aluminum foil pan to catch the juices that drip down from the food.

Allowing grease to gather in the bottom of the firebox could create a grease fire the next time the main burners are used.



Never line the bottom of the firebox with aluminum foil, sand or any substance that will restrict the flow of grease into the grease tray or cup.

Before each use, pull out the grease tray and remove all grease and food debris to prevent a grease fire hazard.

Your grill will get very hot. Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.

FREQUENTLY ASKED QUESTIONS

Question:

Can I convert my gas grill from one fuel type to another, such as LP to NG (natural gas) or vice versa?

Answer:

No, your gas grill is manufactured to specific standards developed by CSA and ANSI for your safety and is certified for one type of gas only.

Question:

Are the serial and model numbers of my grill listed somewhere for reference?

Answer:

The serial and model numbers are listed on a silver CSA label placed on the grill. Depending on the grill model, the silver CSA label generally will be located inside the right door of the cart.

Question:

My grill will not light properly. Why?

Answer:

Check these possibilities:

1. The gas supply is turned off at the LP tank. Turn on the gas at the LP tank.
2. Your LP tank is out of propane.
3. The regulator is not properly seated in the tank valve. Remove and reattach. Hand tighten only.
4. Crimped fuel supply hose. Inspect and straighten.
5. Regulator failure or damaged hose assembly. Inspect and order a replacement part. Do not use your grill if you find a damaged hose assembly.
6. Gas not getting to the burners. Inspect the burners under the control panel to be sure they are aligned with the valve orifices.
7. Blockage in the gas system. Inspect burners and valve orifices for blockages, such as spider webs, insects, etc. Clean as necessary.

Question:

My electronic ignition is not working.

Answer:

Listen to hear the electronic igniter clicking. If not, check these possibilities:

1. Replace the AA battery. Ensure the "+" end is facing up and out.
2. Ensure the battery is centered and fits into

- the electronic igniter button properly.
3. Be sure the wires are all attached to the electronic ignition assembly behind the control panel and the individual electrodes.
4. Inspect the electrodes to be sure they are not coated with grease or dirt. If so, clean with rubbing alcohol.

If you hear a clicking sound, then:

1. Inspect the electrodes to be sure they are not coated with grease and dirt. Clean with rubbing alcohol.
2. Inspect the distance from the electrode to the burner. It should be 1/8 to 1/4 inch from the main burner and 1/8 to 3/16 inch from the side burner.

Question:

Sometimes I hear a humming sound coming from my regulator. What causes this?

Answer:

The humming sound is gas flowing through the regulator. This is more likely to occur in periods of high gas flow. A low volume of sound is normal and will not interfere with the operation of your grill.

Question:

My grill has a low flame on some burners, or some burners will not light at all. What can cause this?

Answer

This can be caused by the flow limiting device, which is generally triggered by a sudden change in pressure. Opening the tank valve too fast or shutting the burners off using the tank valve can cause this. To reset:

1. Close the LP tank valve and disconnect the regulator assembly from the tank.
2. Let the LP tank sit for 10 minutes.
3. Open all burner control knobs, including the side burner, to "Hi" at the same time.
4. Close all burner control knobs.
5. Reconnect the gas regulator to the LP tank.
6. Follow the burner lighting procedures and light the burner farthest from the LP tank.

FREQUENTLY ASKED QUESTIONS

Question:

Where do I use my grill for safer operation and better performance?

Answer:

Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.

Use your grill at least 2 feet away from any wall or surface.

Use your grill at least 2 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fence and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.

Never obstruct the flow of ventilation air around your gas grill housing.

Question:

The Regulator and Hose supplied with my gas grill does not fit the older LP Gas Tank I've used for years. Why not?

Answer:

The U.S. Government regulates gas appliances and LP gas tanks. When regulations are changed the LP gas tank fittings are altered to insure compliance. If your LP gas tank does not fit the regulator and hose assembly supplied with your new grill, then the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP gas tank from being overfilled. Tanks without an OPD valve can no longer be refilled.

Question:

Is it safe to clean my porcelain coated cooking grates in the dishwasher?

Answer:

No. You should not clean any grill parts in your Dishwasher. We recommend you clean all parts of your grill, including the cooking grates, by hand.

Question:

Can I clean parts of my grill, such as the cooking grates and heat tents, in a self-cleaning oven?

Answer:

No. You should not clean any part of your grill in a self-cleaning oven.

Question:

What can I do to keep my cast iron grates from rusting?

Answer:

Cast iron grates do require special care. We recommend you first season new grates. Wash new grates with dishwashing liquid, rinse, and dry completely with a soft cloth. Never wash them in a dishwasher. We recommend you use a solid vegetable shortening over the grates to season them the first time. Spread a thin coating with a paper towel over the entire surface, corners, and edges. Preheat your grill to 500 degrees. Turn half your burners to "LOW" and half "OFF", and place grates in the firebox for about an hour. Shut off all burners and allow the grates to cool. We recommend you coat the grates with a liquid vegetable oil before each use. We do not suggest spray type oils unless they are specified for high temperature cooking.

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